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 - GALACTANASE S-39 AND BACILLUS SP S-39 CAPABLE OF PRODUCING THE SAME

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PA - FUJI OIL CO LTD

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 Galactanase S-39 produced by Bacillus sp. S-39 - acts on soybean fibre to give Galacto-oligosaccharide

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- J09121853 Galactanase S-39 acts on soybean fibre to give galacto-oligosaccharide without forming monosaccharide, galactose; acts on substrate, beta-1,4-galactan without acting on beta-1,3-galactan; at pH 3-12, at temperature 20-65 degrees C, has optimal pH4.0, is stable at pH4-10.5, and stable at less than 6 degrees C, and has molecular weight of about 36,000.
  - Galactanase producing Bacillus sp. S-39 (FERM P-11230) having following bacteriological properties (1) negative in denitrification reaction, (2) positive in gas generation from glucose, (3) negative in Koser medium in utilisation of citric acid, (4) grows in pH range of 6.8 or higher, 5) negative in anaerobic culture, 6) positive in VP test, 7) positive in casein hydrolysis, 8) negative in reduction of nitrate, and 9) no growth under 5-10% NaCI concentration.
  - Bacillus sp. S-39 is aerobically cultured in nutrient media and produced galacto-oligosaccharide can be isolated and purified by conventional methods.
  - ADVANTAGE Selective production of galacto-oligosaccharide without forming galactose.
  - Bacillus sp. S-39 was inoculated in a liquid medium and cultured with shaking at 37 degrees C for 40 days. The cultured mixture was

none

none

centrifuged to give supernatant containing galactanase S-39 and purified with HPLC. The resultant galactanase S-39 was caused to react on a substrate at pH4.0 for 6 hours to give galacto-oligosaccharides with a yield of 46%. HPLC analysis of the product showed galactobiose 28%, galactotriose 54%, galactotetraose 15%, and galactopentaose 3% without galactose (Dwg.1/5)

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TI - GALACTANASE S-39 AND BACILLUS SP S-39 CAPABLE OF PRODUCING THE SAME

PROBLEM TO BE SOLVED: To obtain a new galactanase virtually incapable of producing monosaccharides (e.g. galactose) even after hydrolyzing dietary fibers and capable of producing oligosaccharides (e.g. galactooligosaccharide) in high yield, and to obtain a new microorganism capable of producing the above galactanase.

- SOLUTION: This new galactanase, galactanase S39, has the following enzymatic characteristics: (a) action: acting on soybean fibers to produce galactooligosaccharide but nearly not isolating monosaccharides (e.g. galactose); (b) substrate specificity: acting on &beta -1,4 galactan but not acting on &beta -1,3 galactan; (c) acting pH: 3-12; and (d) acting temperature: 20-65 deg.C. The new microorganism, Bacillus sp. S39 (FERM P-11230), is capable of producing the above new galactanase and has the following bacterial characteristics; (a) physiological characteristics etc.: (1) negative in denitrification; (2) positive in gas generation from glucose; and (3) viable pH range: >=pH6.8; and (b) negative in anaerobic growability.
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